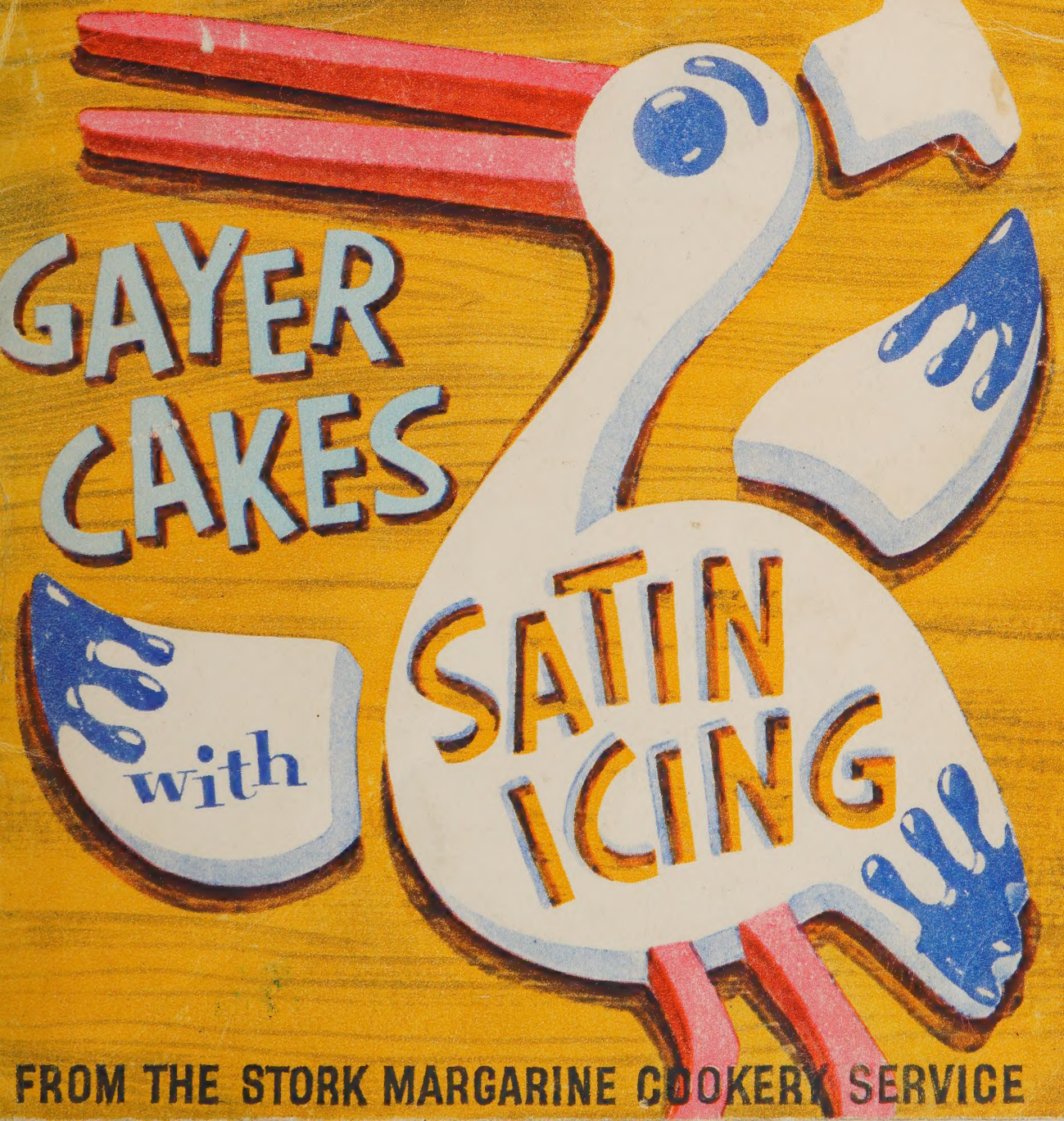
GAYER
CAKES
with
SATIN
ICING
FROM THE STORK MARGARINE COOKERY SERVICE

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GAYER CAKES WITH SATIN ICING

The easy, inexpensive STORK way to brighten up cakes and pastries!

The Stork Margarine Cookery Service is always devising new methods to make cooking easy, enjoyable and economical for you. Ordinarily, icing requires skill and expensive ingredients. Satin Icing Paste has changed all that. For a truly professional touch, you simply roll out, cut and mould it into shape. And at half the usual cost, you can use it instead of almond paste, and for sweets and decorations.

Try the cake recipes too, and have fun icing them the new Stork way!

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HOW TO MAKE Satin

INGREDIENTS

FOR SYRUP:

2 oz. Stork Margarine

2 average-sized lemons

or *4 tablespoons pure lemon juice*

1 lb. sieved icing sugar

FOR THICKENING AND KNEADING:

4-8 oz. sieved icing sugar

(*depending on size of lemons used*)

TO MAKE THE SYRUP

Place the Stork and lemon juice in a medium-sized saucepan. Stir over a low heat until the Stork is melted. Add ½ lb. of the icing sugar and again stir over a low heat, *without simmering*, until the sugar is almost dissolved. Then cook for *2 minutes only*, from the time the mixture begins to simmer gently at the sides of the saucepan until it boils gently all over the surface. (IMPORTANT: Time the mixture very carefully at this stage. If over-boiled, the paste will be too hard to manipulate and may crystallise.) Remove from heat, stir in the second ½ lb. of icing sugar and beat well with a wooden spoon. Pour into a mixing bowl and again beat well, scraping the mixture from the sides at intervals with a palette knife.

Icing Paste

THICKENING AND KNEADING

Add sufficient icing sugar—1 to 2 heaped tablespoons at a time—to make the mixture the consistency of soft dough, working it in with a wooden spoon. When sufficient icing sugar has been worked in evenly, turn the mixture out on to a pastry board dusted with icing sugar. Knead like dough until smooth and white. The longer the mixture is kneaded, the whiter it becomes.

Satin Icing Paste can be wrapped in greaseproof paper and stored in a dry place for a few days if it is not to be used immediately. (Knead a little before using.)

COLOURING

If the whole batch is to be coloured, add 2 or 3 drops of colouring to the syrup. Beat in evenly, until the right shade is obtained before adding sugar to thicken. For a deeper shade, add 1–2 drops more colouring *after* adding sugar, stir in evenly and knead as directed.

For different colours in the same batch:

Divide the syrup between as many bowls as there are colours. Colour and thicken each separately. (For small amounts of different colours, take the required amount of prepared white icing and knead in colouring, a drop at a time.)

FLAVOURING

If flavouring is used (pineapple, raspberry, etc.) add up to a quarter teaspoon to the syrup as for colouring.

HOW TO MAKE

Satin Almond Icing

Make Satin Icing Paste (Page 2). Flavour with $\frac{1}{4}$ teaspoon of almond essence when adding remainder of the icing sugar to the syrup and colour yellow if preferred. (2–3 tablespoons of ground almonds may also be worked in.) Apply the 'almond paste' to the cake as for icing (Page 5), coat with a thin layer of jam, and cover with white Satin Icing. Decorate. This paste is ideal for your Xmas, Easter and birthday cakes.

HOW TO MAKE

Fudge Icing

INGREDIENTS

1 lb. icing sugar
3 oz. Stork Margarine
5 tablespoons milk
Pinch of salt
Flavouring
Colouring

Sieve icing sugar if lumpy, into a mixing bowl. Put the Stork, salt and milk in a saucepan, and stir over a fairly low heat until the Stork is melted. Do not allow to boil: temperature should not rise above 160°F. Cool a little and pour over the icing sugar. Mix thoroughly and leave until almost cold. Beat until thick and creamy. Add colouring and flavouring, a drop at a time. Beat in evenly and taste for strength. *For a rough surface*, spread with a palette knife, and mark with a fork, or 'swirl' with the point of the palette knife. *For a glossy finish*, beat until thick enough to coat the back of a spoon, and pour over cake placed on a wire tray or large plate. Decorate. (Glacé cherries, angelica, orange and lemon slices, chocolate dragees, crystallised violets, etc.)

N.B.—This icing may be used instead of Satin Icing Paste for any of the cakes and biscuits in this book.

HOW TO ICE Large Cakes

Use firm cool Satin Icing

For the sides. Measure the depth and circumference of the cake with a tape measure or piece of string. Sprinkle table top or pastry board with icing sugar. Take half the icing paste, knead well, form into an oblong. Roll out thinly to just over the length and depth required. Trim the edges to the exact size. Cut the strip into two or more lengths. (Alternatively, roll the strips out separately.) Coat sides of cake with jam and press on the strips, joining the edges and smoothing over with a palette knife.

For the top. Roll out about three-quarters of the remaining icing paste to a thin round. Place on it the tin in which the cake was baked and cut round it evenly with the point of a knife. Brush the top of the cake with jam or syrup. (If the top is not flat, build up as necessary with pieces of the icing.) With the rolling pin, lift the round of icing paste on to the cake and press

down gently. Join the edges of top and sides, pressing neatly together with finger and thumb, or with the points of two knives. The cake can be attached to a cake board coated lightly with jam or syrup. Leave overnight to become firm.

(For DECORATIONS, see Pages 8 to 11.)

HOW TO ICE Small Cakes

Roll icing paste out thinly. With a fluted pastry cutter the same size as the cakes, cut out rounds, spread with jam and press down gently on top of each cake. Decorate.

HOW TO ICE Biscuits

Roll icing paste out thinly. Cut to the exact size of biscuits, spread with jam, press down gently on top of each biscuit and decorate. Or spread the undersides of biscuits with jam and sandwich together in twos with a thin layer of icing paste cut to size in between.

HOW TO MAKE Decorations

Here are some gay and attractive little decorations you can cut out and mould into shape from Satin Icing Paste. They make all the difference to a cake !

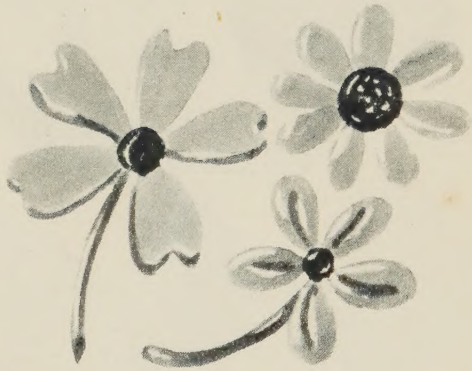
Use the remains of icing paste left over from a cake, or make a quarter of the quantity given on Page 2. Add contrasting colouring and knead well.

SIMPLE FLOWERS

Roll icing paste out thinly. Cut out rounds with the smallest fluted pastry cutter and arrange edge to edge or overlapping all round the top and base of the cake, attaching with a dab of apricot jam or syrup. Place a mimosa ball (or icing ball of contrasting colour) in the centre of each round. Finish with a cluster of ' flowers ' in the top centre. Tie a ribbon round the cake. Attach a bow to centre front.

'PETAL' FLOWERS

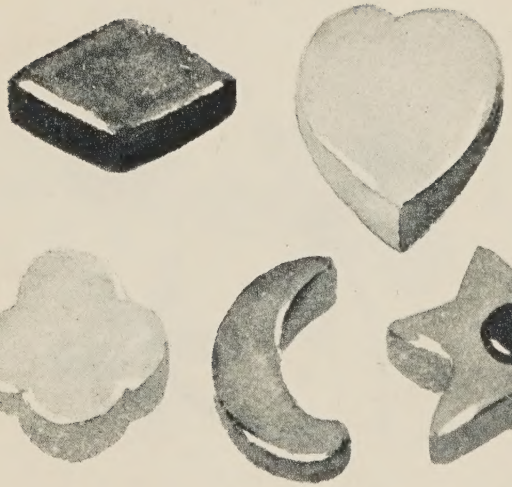
To make petals, place a piece of icing paste the size of a large mimosa ball in the palm of the hand. Flatten out thinly with the fore-finger of the other hand to a smooth petal shape. Make five petals, attaching each directly to the surface of the iced cake. Place in a circle with the ends to the centre to form a five-petalled flower. Press a mimosa ball (or coloured icing ball) into the centre of each 'flower'. Add green leaves and stems, made from thinly rolled icing paste coloured green, or add sprays of maidenhair fern, or asparagus leaves.



ROSES

Make petals as before. After making the first petal, roll it round and round to form the centre of the 'rose.' Then fold the other petals round the first, turning the tips slightly outwards. Press on to the cake directly, or leave on a plate to set more firmly before adding.

FANCY SHAPES



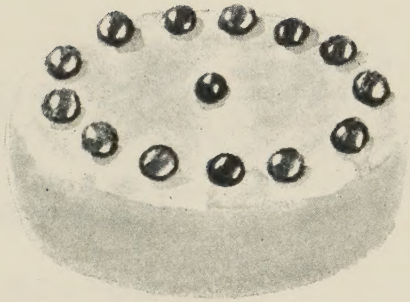
Cut out small squares, oblongs, diamonds or triangles, or, with miniature biscuit cutters, small fancy shapes like hearts, shamrocks, etc., and arrange on the cake. Or mould small pieces into fruit shapes and 'paint' with cooking colouring.

ANIMALS

With animal-shaped cutters, cut out sufficient icing paste animals to decorate the top and sides of the cake. Add tiny mimosa balls or dots of coloured icing for 'eyes'. Animal shapes are particularly good for children's party cakes.

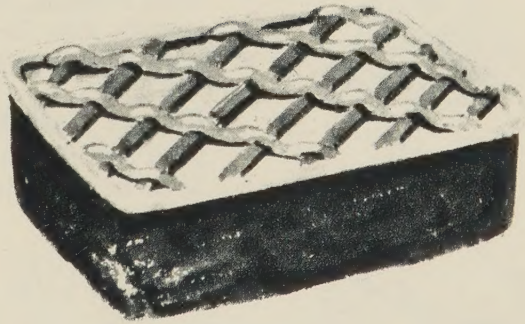
POLKA DOTS

Roll pieces of coloured icing paste between the palms of the hands to form small balls. Attach in a border round the top and base of cake, or in an all-over pattern.



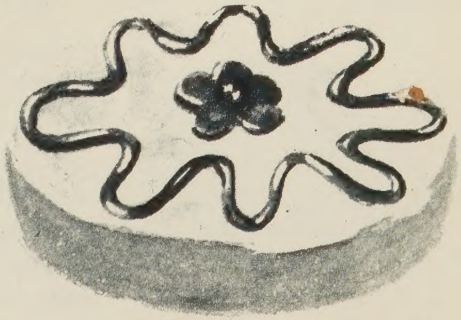
LATTICE-WORK

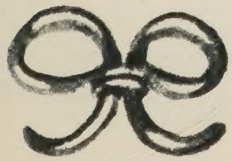
Cut out thin strips of icing paste and arrange in a lattice pattern all over the top and sides of the cake, with a plain strip pressed round the top and bottom edges of the cake to cover the ends.



GAY PATTERNS

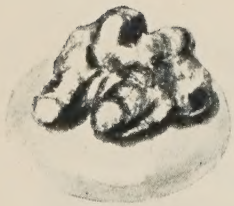
Roll long strips of icing paste with the palm of the hand on a pastry board. Attach in twists, spirals, cobwebs, etc., to the top of the cake or all over.





Sweets FOR THE CHILDREN

Use Satin Icing Paste to make these creamy, melting sweets.

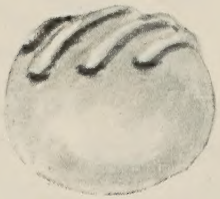


Make a batch of icing paste (Page 2), or use icing paste left over from a cake. Add flavouring and colouring as desired and knead until smooth. Roll out to between $\frac{1}{4}$ and $\frac{3}{8}$ inch thick. Cut into rounds with the smallest plain or fluted pastry cutter. Place on greaseproof paper on a baking sheet to become firm.

Other sweet shapes. Cut into $\frac{1}{2}$-inch squares or diamonds with a knife, or roll into balls between the palms of the hands. If to be packed in boxes, place in sweet papers.

SWEET VARIATIONS :

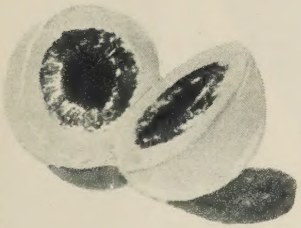
ORANGE NUT CREAMS



Colour pale yellow ; flavour orange. Top with a blanched almond or half walnut.

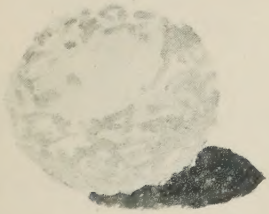
ALMOND CREAMS

Coat blanched almonds with icing paste and form into smooth ovals. Mark a pattern on top with the back of a knife blade.



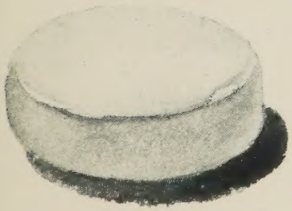
CHERRY CREAMS

Coat glacé cherries with icing paste and form into smooth balls, or add finely chopped cherries to the icing paste when kneading.



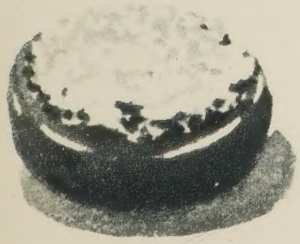
COCONUT CREAMS

Coat sweets with a thin layer of apricot jam, and roll in desiccated coconut. If preferred, mix in desiccated coconut before kneading.



PEPPERMINT CREAMS

Flavour white icing paste with peppermint and cut into large flat rounds.



CHOCOLATE CREAMS

Mix in sufficient melted and cooled chocolate to colour and flavour with the last addition of icing sugar. Top with nuts, or work in chopped nuts, or coat blanched almonds with icing as for Almond Creams.

Cakes large and small

FUN TO MAKE — FUN TO ICE

Here are some delicious cakes to bake, ice and decorate, with suggestions for colour schemes and decoration.

ICED VICTORIA SANDWICH

INGREDIENTS

4 oz. Stork Margarine
4 oz. (4 rounded tablespoons) castor sugar
2 eggs
4 oz. (4 heaped tablespoons) self-raising flour
Rind of 1 orange or lemon, finely grated or *flavouring to taste (optional)*
Red or green colouring (optional)
Apricot jam

Set the oven to moderate (Regulo Mark 4 : 360°F.) 15 minutes before required. Brush an 8-inch, or two 7-inch sandwich tins with melted Stork. Place greaseproof paper at the bottom and again brush with Stork. Beat the Stork until soft.

Add the sugar (and flavouring or colouring if used) and beat until light and fluffy. Beat in the eggs, one at a time, adding a little sieved flour with the second. Fold in the remaining sieved flour. Put into the prepared tin (or tins, dividing equally), smooth the top and bake as follows :

In 8-inch tin : 35-40 minutes on the middle shelf.

In 7-inch tins : 30 minutes side by side on the middle shelf.

Cool on a wire tray, removing paper from base. When cold, cut open 8-inch cake and sandwich with apricot jam. Sandwich the two 7-inch cakes with jam. Ice and decorate with Satin Icing Paste.

Colour Schemes and Decorations

1. Lemon-flavoured cake ; yellow icing ; decorate with white ' daisies', or ' narcissi ' with yellow centres.

2. Orange-flavoured cake ; pale mauve icing ; decorate with dark mauve ' ribbons ' round top and base, and a spray of ' pansies ' with a ' bow ' of icing paste in the centre.

3. Strawberry or raspberry-flavoured cake, coloured pink ; pink icing; decorate top with tiny white icing balls scattered all over, rolled or twisted ' cords ' round top and bottom edge, and ' bows ' or ' loops' on the sides.

4. Almond-flavoured cake ; pale green icing ; decorate top with white lattice-work pattern and with bands of white icing paste round top and bottom edges.

VARIATIONS USING VICTORIA SANDWICH MIXTURE

COFFEE SANDWICH

Beat in 1 tablespoon coffee essence to creamed Stork and sugar. Flavour icing paste with coffee essence, add extra icing sugar to thicken if necessary.

ORANGE CHOCOLATE SANDWICH

Use two 7-inch tins. Add 1 extra ounce (1 rounded tablespoon) castor sugar. Blend 1 heaped tablespoon cocoa with 2 tablespoons water, cool, and beat into creamed Stork and sugar. Fold in 1 tablespoon milk with flour. When cool, fill with *Orange Filling* made as follows : Mix together 4 heaped tablespoons icing sugar, 1½ oz. melted Stork and finely grated rind and juice of ½ small orange. Beat well. Ice cake all over (see Page 5) and decorate.

LAYER CAKE

Make double quantity of Victoria Sandwich mixture. Bake in two 8-inch sandwich tins, or two 7-inch square gingerbread tins, for 35-40 minutes as directed. Make half as much again of icing paste to ice and decorate. Attach to cake board if liked.

CHILD'S BIRTHDAY CAKE

Colour icing paste a delicate pastel shade. Ice cake all over and decorate. Add balls of icing paste round the edge and press a candle into each. Use tiny strips of icing paste to form the words you would like and press down gently on the top.

SMALL ICED FANCY CAKES

Divide mixture equally between 18 to 24 bun tins, or patty tins on a baking sheet, brushed inside with melted Stork, or in small paper cases on a baking sheet. Allow about 2 rounded teaspoons in each tin, depending on size. Bake for 20-25 minutes on the second shelf from the top of a moderately hot oven (Regulo Mark 5 : 380°F.). Cool on a wire tray. Ice as directed for small cakes (Page 6).

CHOCOLATE FUDGE LAYER CAKE

INGREDIENTS

8 oz. self-raising flour
8 oz. Stork Margarine
10 oz. (10 rounded tablespoons) castor sugar
4 eggs
2 tablespoons milk
2 heaped tablespoons cocoa
4 tablespoons hot water

ICING AND FILLING

Fudge Icing (Orange flavour) using one-and-a-half times quantity given (Page 4).
Orange slices to decorate
Cake board same size as tins used
Ribbon (optional)

Set oven to moderate (Regulo Mark 4 : 360°F.) 15 minutes before required. Brush two 7½-inch square gingerbread tins, or shallow cake tins, or two 8-inch round sandwich tins, 1½–2 inches deep, with melted Stork, and line the bottom with greaseproof paper, again brushing with Stork. Blend the cocoa with the hot water and cool. Beat the Stork until soft. Add the sugar and beat together until light and creamy. Gradually beat in the cooled cocoa mixture. Beat the eggs in thoroughly, one at a time, adding a little sieved flour with each egg after the first. Fold in remaing flour and the milk, divide equally between tins, and bake for 35-40 minutes on the middle shelf of the pre-heated oven. Turn out carefully and cool on a wire tray. When cold, cut both cakes and sandwich all together with Fudge Icing, beaten until thick, to make one large layer cake.

Spread the cake board with a little Fudge Icing, and press cake gently down on top. Coat all over with Fudge Icing and mark with the prongs of a fork, or in swirls or grooves with the point of a palette knife. Decorate with orange slices and attach ribbon when icing has set.

RICH AFTERNOON TEA BISCUITS

INGREDIENTS

8 oz. (8 heaped tablespoons) plain or self-raising flour

Pinch of salt

5 oz. Stork Margarine

1 heaped tablespoon castor sugar

1 tablespoon cold water

Milk and castor sugar to coat

Set the oven to very moderate (Regulo Mark 3 : 335°F.). Dissolve the sugar in the water. Sieve flour and salt into a basin. Add the Stork, cut into small pieces, and rub in with the finger-tips until the mixture looks like fine bread-crumbs. Stir in the sugar mixture and mix to a fairly soft dough. Turn out on to a well-floured board and roll out to about $\frac{1}{8}$ inch. Cut into fancy shapes—stars, hearts, shamrocks, animal shapes, with biscuit cutters, or into rounds, squares, oblongs and diamonds with a pastry cutter or sharp knife. Brush with milk and sprinkle with castor sugar. Bake on an ungreased baking sheet for 20-25 minutes on the third shelf from the top, or the middle shelf, of the pre-heated oven. Cool on a wire tray.

To ice or 'fill', colour and flavour Satin Icing Paste as directed (Page 3). Roll out thinly, cut out shapes with the same cutters used for the biscuits and decorate as directed for biscuits (Page 6) or mark with the back of a knife or the prongs of a fork. Substitute Fudge Icing if preferred.

Makes 25 to 30 biscuits.

GENOESE TARTS

Make biscuit crust as for Rich Afternoon Tea Biscuits

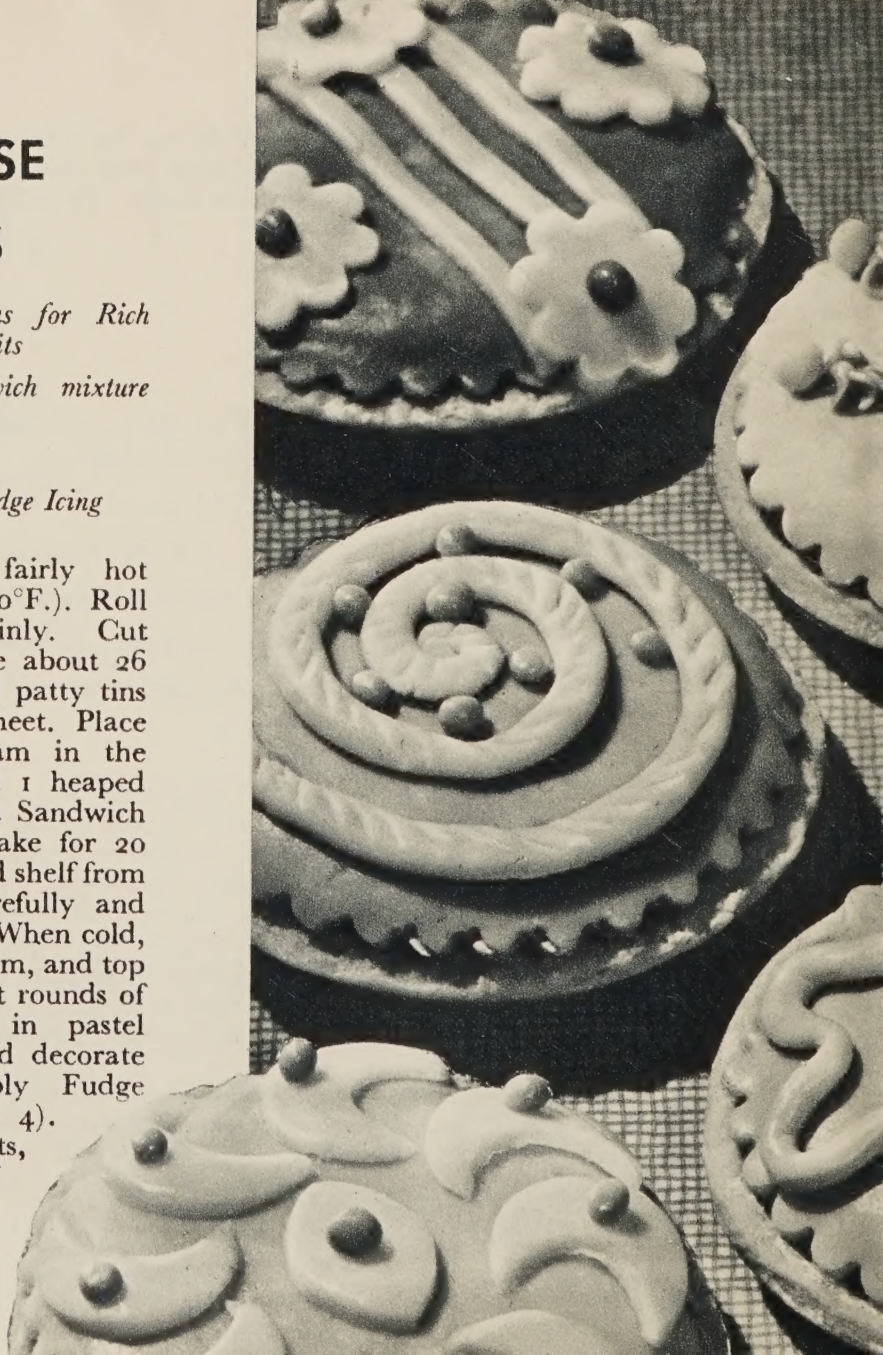
Make Victoria Sandwich mixture (Page 15)

Jam

Satin Icing Paste or Fudge Icing

Set the oven to fairly hot (Regulo Mark 6 : 400°F.). Roll out biscuit crust thinly. Cut into rounds and line about 26 small plain or fluted patty tins placed on a baking sheet. Place a ½ teaspoon of jam in the bottom of each, and 1 heaped teaspoon of Victoria Sandwich mixture on top. Bake for 20 minutes on the second shelf from top. Turn out carefully and cool on a wire tray. When cold, brush the tops with jam, and top with thinly rolled out rounds of Satin Icing Paste in pastel colours (Page 2) and decorate (Page 6), or apply Fudge Icing direct (Page 4).

Makes 15 to 25 tarts, according to size of tins.



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THE STORK MARGARINE COOKERY SERVICE
9 GREAT SUFFOLK STREET, LONDON, S.E.1